

# The multi-talented solution for mobile food distribution



# Mobis® Buffetcart Plus means quality is always something to savour



The trend of being able to cater to patients' individual catering requests is becoming increasingly prevalent in hospitals and care homes. According to a recent industry study\*, these requirements are best served by a buffet option. Patients and residents get to choose their meals on a whim, the range of options can be tailored to demand and, as a result, overproduction of food can be reduced or even avoided completely.

*\* Study "Catering Management in Hospitals – Facts | Trends | Prospects"  
(Deutsches Krankenhaus-Institut and K&P Consulting, 2017)*



Mobis® Buffetcart Plus  
for 40 people

# Benefits for everyone: A huge plus for patients, the environment and your budget

## Take your pick

With the innovative Mobis® Buffetcart Plus, Hupfer is once again raising the bar when it comes to comfort, design and versatility. To design a buffet cart that best meets practical needs, Hupfer evaluated around 1,000 patient cards and worked closely with a university hospital during the development process. As a result, Hupfer was able to make sure that the Mobis® Buffetcart Plus fully met all the requirements of day-to-day use, from the technology right down to the drawer partitioning.

## Cooler, quicker, more unique

An ice store has been installed to keep food cool. When not connected to the mains, this store emits cool air to the interior and cooling surface. Depending on the application, it can be used for safe and convenient food distribution for up to 2.5 hours. This system is very quiet and does not need any heavy, service-intensive batteries for a mobile power supply. This not only reduces the buffet cart's tare weight but also makes it easier to manoeuvre and frees up additional usable space.

Mobis® Buffetcart Plus is available in two different sizes for 25 or 40 people. The basic equipment package can be adapted in terms of technology, equipment and design to meet any individual requirements and requests. From the attractive food presentation options and alternative decorative surfaces to the wide range of practical details, the innovative buffet cart impresses patients and staff – day in, day out.



### Keeping cold

Mains-powered cooling while stationary (in kitchen stations for example). Mains-independent cooling during food distribution with N'Ice & Easy®



### Design

Drawer configuration optimised for practical use. Various decorative trims for panelling and attachment with premium black aluminium profiles.



### Impact protection

Continuous impact protection provides extra efficient protection against damage for the device, walls and doors.



Integrated aluminium cooling surface with heavy-duty coating



Power supply and control unit for controlling the operating mode



Crockery stacking compartment for safe transportation and comfortable dispensing



Cooled drawers with self-retracting soft close mechanism



Cover plate acts as practical cutting board

# Not even the coolest operators will be left cold by the latest technology

## Innovative N'Ice & Easy® cooling

The patented cooling system is based on an ice store, which is cooled until frozen by the built-in compact compressor while the cart is connected to the mains. The frozen ice store keeps the cooling compartment cool when not connected to the mains. If the temperature in the interior starts to rise – for example, if the drawers are repeatedly opened and closed – a circulation fan switches on and ensures swift heat exchange with the ice store.

The refrigerant R600a (isobutane) is completely future-proof and already complies with the F-Gas Regulation (EU) No. 517/2014.

## Ice-cold efficiency

The cooling system's high level of efficiency means that the cart needs around 60% less energy to achieve a cooling output comparable with eutectic plates. Depending on the application, food can be cooled for up to 2.5 hours.

## All the advantages at a glance

- Patented N'Ice & Easy® cooling
- Tried-and-tested drawer configuration for optimum food distribution
- Practical equipment for comfortable handling
- Hygienic design for easy cleaning
- Appealing design



**FUTURE-  
PROOF**  
REFRIGERANT  
ISOBUTANE R600A

Hupfer uses future-proof refrigerant as per the F-Gas Regulation (EU) No. 517/2014.

# Highly recommended for the highest standards

## Design and configuration

Panelling and attachment are available with decorative finish in an array of different colour options. As a result, the Mobis® Buffetcart Plus can be customised to suit any interior design.

The counter surface can be removed in just a couple of steps, making all elements underneath easy to access for maintenance. What's more, all surfaces are easy to clean for optimum hygiene.

<b>Mobis® Buffetcart Plus for 25 people</b>	<b>Mobis® Buffetcart Plus for 40 people</b>
Configuration: 2 segments, 1 technical compartment 1,141 x 780 x 1,464 (W x D x H) Working height 984 mm	Configuration: 3 segments, 1 technical compartment 1,527 x 780 x 1,468 (W x D x H) Working height 984 mm



## For example: Ideal for 40 people

The recommended basic equipment can be customised on request.

- 1 Attachment including sneeze guard, top shelf with gallery and internal shelf with hook-on options for various GN containers
- 2 Cold plate with cover for continued use as cutting board
- 3 Stacking compartments
- 4 Power supply socket
- 5 Control unit
- 6 Technical compartment
- 7 Drawer for bins, etc.
- 8 Impact protection
- 9 Fixed castor (Dilock optional)
- 10 Cooled insert compartment
- 11 Neutral insert compartment
- 12 Storage area for tray, etc.
- 13 Neutral insert compartment
- 14 Swivel castors with lock
- 15 Counter surface
- 16 Freely positionable drip tray for two pump dispensers

# The new Mobis® Buffetcart Plus will meet even the most demanding patients' tastes

We will be happy to help

Presented by

Hupfer® Metallwerke GmbH & Co. KG  
Dieselstrasse 20 · 48653 Coesfeld  
Postfach 1463 · 48634 Coesfeld  
Germany  
Tel.: + 49 2541 805-0  
Fax: + 49 2541 805-111  
info@hupfer-verkauf.de  
www.hupfer.de

AG 05/18 PT 05/18 © HUPFER® 2018. All data/dimensions are approximate. Subject to technical modifications.  
Not to be reproduced in any form, whether in part or in full, without prior permission. Concept and layout: agenta werbeagentur, Münster.

**HUPFER**  
we make work flow

**NEW!**



## Breakfast at its best

### Mobis® Buffetcart Basic enables flexible breakfast distribution

The new Mobis® Buffetcart Basic is specially designed for use in hospitals and care homes. With its special combination of multi-functionality, first-class workmanship and modern design, it fulfils the highest standards for a contemporary, hospitable breakfast service.

Thanks to its practical equipment options and clever details, the new Buffetcart can be flexibly adapted to any requirements. This allows staff to save time and provide high-quality, service-focused care for patients and residents.



### Advantages at a glance:

- Generous, expandable working surface for efficient work
- Capacity: 40 GN 1/2 trays
- Gallery as a push handle and for attaching accessories
- Four lockable doors with 270° opening
- Continuous, robust impact protection
- Four swivel castors, two braked for safe and easy manoeuvring
- Stable stainless steel floor for high loading capacity
- Scratch-resistant surfaces in attractive designs
- Seamless design for optimal hygiene and easy cleaning

## Intelligent solutions down to the finest detail



### Attachable shelf GN 1/1

Provides an additional storage area with space for two trays, each in the dimension GN 1/2. The shelf can be attached and removed without tools.



### Attachable waste bag holding frame

Ideal for transporting waste during portioning.



### Attachable waste bag holder

With a 120-litre bag, this allows you to sort the waste from the tray even before returning it to the ward kitchen.



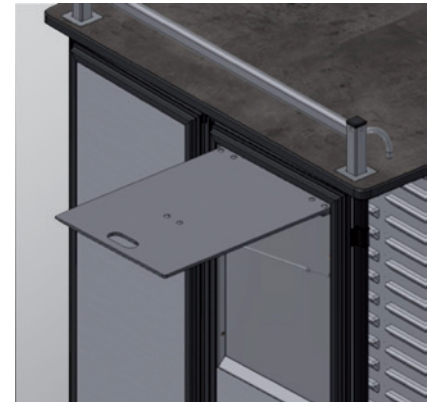
### Flexible division of usable space

The 40 mm pitch provides flexibility in distribution and therefore allows for optimal use of the storage space.



### Container attachment GN 1/6 and 1/9

For easy access to portion packets and accessories. For optimal stability, the attachment frame is fixed to the trolley. Sneeze guard available as optional equipment.



### Hinged shelves GN 1/2

All four doors can be equipped with shelves for flexible extension of the working surface. After folding down, they click flush into the doors.